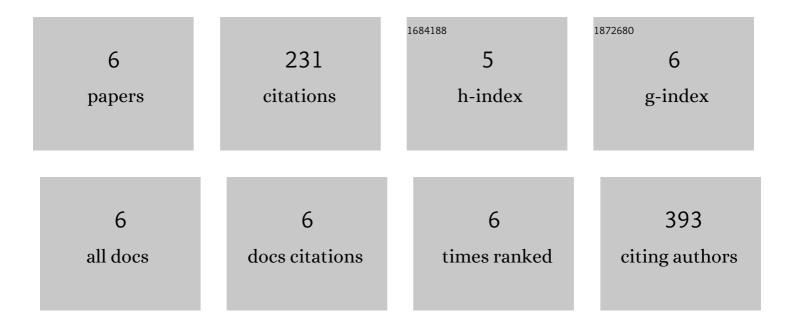
Christopher N Schädle

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4348655/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	The Effect of Corn Dextrin on the Rheological, Tribological, and Aroma Release Properties of a Reduced-Fat Model of Processed Cheese Spread. Molecules, 2022, 27, 1864.	3.8	3
2	Characterization of Reduced-Fat Mayonnaise and Comparison of Sensory Perception, Rheological, Tribological, and Textural Analyses. Foods, 2022, 11, 806.	4.3	17
3	Influence of Fat Replacers on the Rheological, Tribological, and Aroma Release Properties of Reduced-Fat Emulsions. Foods, 2022, 11, 820.	4.3	8
4	The combined effects of different fat replacers and rennet casein on the properties of reduced-fat processed cheese. Journal of Dairy Science, 2020, 103, 3980-3993.	3.4	28
5	Ultrastructural deposition forms and bioaccessibility of carotenoids and carotenoid esters from goji berries (Lycium barbarum L.). Food Chemistry, 2017, 218, 525-533.	8.2	100
6	Structure related aggregation behavior of carotenoids and carotenoid esters. Journal of Photochemistry and Photobiology A: Chemistry, 2016, 317, 161-174.	3.9	75